

# CHOOSE A FLAVOR AND LET IT INSPIRE YOU

Ten options, each one as irresistible as the next, within a product range that has made culinary history in record time.

PinoPinguino is the gelato sauce that stays soft and spreadable, even in freezing temperatures, and provides a veritable explosion of flavor when it melts in your mouth.

The perfect balance between the ingredients gives all the PinoPinguino products an authentic taste that is full and rich, with exceptional consistency that makes them extremely versatile and suited for a boundless number of the most innovative creations.

When it comes to PinoPinguino product line, the only limit is your imagination!





CROCCANTE





WAFFERINO

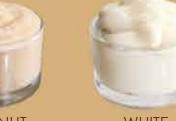




ALMOND



HAZELNUT



WHITE



PISTACHIO



LEMON

















Sweet refill





Pure and simple...

IN A TUB

Rich and creamy

**INGREDIENTS** (per a tub):

Whole milk (or water\*)

PinoPinguino

**METHOD:** 

**CREAMY GELATO** 

blend the PinoPinguino with the whole

blender. Stir until creamy, then pour in

the batch frezeer Decorate the tub as you

milk using a whisk or an immersion

like and place in the showcase.

# Cremino gelato

# Soft and delicious

Crunchy with a soft centre **GELATO POPS & PRALINES** 

# **GOURMET COFFEE**

#### **INGREDIENTS:** PinoPinguino Arabeschi® and/or Topping Espresso coffee Whipped cream

### METHOD:

lternate between layers of PinoPinguino, espresso coffee, Arabeschi® and/or Topping as you like. Finish off by decorating with a swirl of whipped cream.

#### TRY IT WITH:

all the PinoPinguino products!

## **BENCHTOP MACHINE**

#### **INGREDIENTS:**

**METHOD:** 

PinoPinguino Coriandoline® Stick PinoPinguino or Gran Stracciatella Reale) 125-145 g (or Gran Stracciatella Reale) Geloglass

#### **METHOD:**

Water

dissolve the Geloglass in water, then add the PinoPinguino and stir carefully. Melt the Coriandoline® Stick and add to the first mixture, then leave to rest for at least 30/40 minutes. When the mixture reaches a temperature of around 25°C, frost the semifreddo (or gelato cake) and place in the freezer straight away.

**GLOSSY GLAZE** 

**INGREDIENTS** (per 1 kg of product):

METHOD:

190 g

PinoPinguino Coriandoline® Stick

melt the Coriandoline® Stick and mix it with the PinoPinguino. Frost the semifreddo (or the gelato cake) and place in the freezer straight away.

**SATIN GLAZE** 

**INGREDIENTS** (per 1 kg of product):

200 g

# **METHOD:**

**INGREDIENTS:** 

PinoPinguino

pour the PinoPinguino directly into the gelato tub and place in the showcase. It will become creamy and easy to spread, perfect for enjoying as is.

#### TRY IT WITH:

all PinoPinguino products!

#### TRY IT WITH:

PinoPinguino Classic, Almond, Black (we recommend using water for this product), Lemon, Pistachio and White

## VARIEGATED & LAYERED

#### **INGREDIENTS:**

PinoPinguino

2 Kg

#### **METHOD:**

create a layer of gelato on the bottom of the tub, taking care to make it even. Pour the PinoPinguino on top to create a layer and cool for a few minutes, or add the PinoPinguino palet (which you have made previously with the special mould).

Continue with another layer of gelato, even it out and cool the tub for a few ninutes, then finish it off by decorating it to your liking with PinoPinguino and then cool once again for a few minutes.

#### TRY IT WITH:

all the PinoPinguino products!

### SOFT

blend the PinoPinguino together with

the whole milk until you get an homo-

eneus mixture, using a whisk or an

to the soft gelato machine.

nmersion blender. Pour the mixture

PinoPinguino Classic, Almond, Black,

Lemon, Pistachio and White

METHOD:

TRY IT WITH:

**INGREDIENTS** (per 1 kg of product): **INGREDIENTS** FOR THE GELATO POPS/PRALINE: (35-40%) 350-400 9 inoPinguino Thole milk (65-60%) 650-600 g

FOR THE COATING (per 1 kg of product) PinoPinguino Coriandoline® Stick 200 g

#### **METHOD:**

make the gelato pops using artisan gelato (or Pronto Semifreddo or HappyTorte WMD) and place in the blast chiller for around 30 minutes. Shape the lollies and dip them into PinoPinguino as is, then place them in the blast chiller for around another 20 minutes. For the coating, dip the lollies in the Coriandoline® (which you have melted beforehand) mixed with PinoPinguino, let the excess drip off and display in the freezer.

#### TRY IT WITH:

all the PinoPinguino products!

#### TRY IT WITH:

PinoPinguino Classic, Pistachio and White

our the PinoPinguino into the machine

ight from the tub. Leave the product

o cool, adjusting the settings on the

nachine, then use as you please, to fill

ones, garnish gelato or just eat as is like a

#### TRY IT WITH:

PinoPinguino Classic, Almond, Black, Lemon, Pistachio and White

#### TRY IT WITH:

all the PinoPinguino products!